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Improvement of phytase thermostability by using sorghum liquor wastes supplemented with starch

Authors: Chen C-C.¹; Hunag C-T.¹; Cheng K-J.²

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Abstract:

When a phytase solution, soluble starch, and sorghum liquor wastes were mixed at the ratio of 1:1:10 (v/w/w), the residual phytase activities after 30 min of treatment at 70 and 80 °C were respectively, about 90% and 18% of that at 37 °C. After 10 min treatment, the residual activity was 67% at 80 °C and 10% at 90 °C.

Keywords: phytase; sorghum liquor wastes; starch; thermostability

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Affiliations: **1:** Department of Agricultural Chemistry, National Taiwan University, 1, Section 4, Roosevelt Road, Taipei 10617, Taiwan, ROC **2:** Institute of BioAgricultural Sciences, Academia Sinica, Taipei 11529, Taiwan, ROC

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